



Bar | Restaurant | Garden

## TO SHARE

Organic Italian Mixed Olives *vg* 2.8

*Marinated in Virgin Olive Oil, Spices & Herbs.*

Bread Basket *vg* 3.8

*Selection of Warm Sourdough Bread.*

Traditional Bruschetta *vg* 5.5

*Tomato & Basil, Garlic.*

Rullo's Board 8

*Parma Ham & Buffalo Mozzarella.*

Sauteed Mussels 6

250g Mussels with a touch of Cherry

## STARTERS

Soup of The Day 6.50

*Seasonal Vegetables.*

Aubergine Parmigiana *v* 7.5

*Aubergine, Tomato, Buffalo Mozzarella & Parmesan.*

Full Burrata *v* 8

*Heritage Tomatoes, Avocado Puree & Carasau.*

Wild Crispy Squid 9.5

*Basil Mayonnaise & Chilli Jam.*

## ARPA | E TARTARE

Beef Carpaccio 9.5

*Rocket, Parmesan & Balsamic Vinegar Reduction.*

Seabass Carpaccio 8.5

*Fennel, Orange & Black Olives.*

Tuna Tartare 9.5

*Avocado Purée, Watercress & Chives.*

## WEEKLY HEP'S SPECIALS

Ravioli Beetroot 11.5

*Butter and Parmesan.*

Fillet of Beef 24

*Wild Broccoli Pecorino Cheese fondue.*

Semolina Gnocchetti 9@

*Mussels, Octopus, Borlotti Beans, N'duja.*

Lobster Tagliolini 21.5

*Lemon and Parsley.*

**V=vegetarian      VG=vegan**

*Please let us know if you have any allergies or require information on ingredients used in our dishes.*

*There is a discretionary 12.5% service charge added to your bill. All of the above prices are inclusive of VAT*

**All of our dishes are freshly prepared and homemade**



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## PASTA E RISOTTO

Gragnano Paccheri Arrabbiata v 9

*Spicy Cherry Tomato Sauce.*

Pesto Spaghetti 9.5

*Basil Pesto Sauce.*

Ravioli of the Day 11.5

*Ask your waiter.*

Winter Risotto v 12.5

*Artichoke, Butter & Parmesan.*

Gnocchi Alla Romana 9.5

*Semolina Gnocchi with Mushroom & Sausage.*

Lasagna Bolognese 92

*Beef in Tomato with White Sauce.*

Tagliatelle Bolognese 11.95

*Beef Ragù Sauce.*

Linguine Clams 12

*Olive Oil, Chili, Parsley, White Wine.*

Crab Spaghettini 13.5

*Cherry Tomato & Rocket.*

Seafood Linguine 13.5

*Mussels, Clams, Squid, Prawn.*

**Gluten Free options available.**

## SIDES

Zucchini Fritters v @ Green Beans v @

Sautéed Baby Spinach v 4 Roasted Potatoes v @

Mixed Salad v @ Homemade Fries v @

Sautéed Broccoli v @

## MAINS

Winter Salad v 92

*Seasonal Vegetables.*

Veal Milanese 9'

*With Homemade Chips.*

Rib-Eye Steak 250g 19.5

*With Sautéed Spinach.*

Rack of Lamb 18.5

*Pumpkin Purée, Black Cabbage & Purple Chips.*

Wild Tuna 16.5

*With Red Chicory.*

Cod Fillet 9@

*Cauliflower & Jerusalem Artichoke.*

Grilled Prawns 9'

*Garlic & Mint Chili Oil with Samphire*

### OPENING TIMES:

Monday to Thursday

5pm – 10.30pm

Friday

5pm – 11.30pm

Saturday

12pm – 11.30pm

Sunday

12pm – 10.30pm

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## SPARKLING WINE

	175ml	Bottle
<b>Terre Serena Prosecco Brut, Italy</b>	6.5	26.5

## ITALIAN WHITE

<b>Ponte Pinot Grigio, Italy</b>	5.5	21
<b>Frascati, Italy</b>		25
<b>Gavi La Terre, Italy</b>	6.5	26

## WHITE FROM THE REST OF THE WORLD

<b>Lobo Loco Macabeo, Spain</b>	4.5	18
<b>Ochre Mountain Sauvignon Blanc, Chile</b>	6	24

## ROSE' WINE

<b>Lyric Pinot Grigio Blush, Italy</b>	4.5	19
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## ITALIAN RED

<b>Nero D'Avola, Italy</b>		24
<b>Montepulciano, Italy</b>	6.5	26
<b>Valpolicella, Italy</b>		31
<b>Peppoli Chianti Classico, Italy</b>		35

## RED FROM THE REST OF THE WORLD

<b>Lobo Loco Tempranillo, Spain</b>	4.5	18
<b>Ochre Mountain Fairtrade Merlot, Chile</b>	5.5	21
<b>Conde de Valdemar Rioja, Spain</b>	6	25
<b>Malbec Porteno, Argentina</b>		27

## FINE WINE

<b>Costasera Amarone, Italy</b>		63
<b>Barolo Prunotto, Italy</b>		79
<b>Brunello di Montalcino, Italy</b>		80



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## DESSERTS

<b>Affogato</b>	4
<b>Tiramisu</b>	5
<b>White Chocolate &amp; Pistachio Panna Cotta</b> <i>With Seasonal Red Fruits.</i>	5.5
<b>Chocolate Fondant</b> <i>With Vanilla Ice Cream.</i>	6.5
<b>Ice Cream</b> <i>Vanilla, Pistachio, Chocolate, Hazelnut.</i>	3.5
<b>Lemon Sorbet</b>	3.5
<b>Cheese Board</b> <i>Selection of Four Cheeses, Carasau Bread.</i>	7

## COFFEE AND BEVERAGE

Espresso	2	Herbal Tea	2.5
Macchiato	2.2	Fresh Mint Tea	3
Latte	2.5	Bottled Still Water	3.5
Capuccino	2.5	Bottled Sparkling	3.5
Americano	2.5	Slim Line Tonic	2.5
Flat White	2.7	Coke/Diet	2.5
Mocha	2.7	Pink Lemonade	3.5
Hot Chocolate	2.7	Juices	2.5
Breakfast Tea	2.5	Peroni/ Moretti Bottle	3.8